



Polo Club



Polo Club



History of polo in India

Polo is Perhaps the most ancient of games, When history was a legend, we find polo flourishing. Twelve hundred years ago the Persians were playing it, and the Chinese maintain that their ancestors played it thousands of years ago.

Polo can be called an indigenous game of this country, as it has been played in India for centuries, and has produced some of the finest players in the world, whose names have become a household word to all sport-lovers.

Originally Polo was played in Gilgit, Chitral and Manipur in India. The game flourished during the Moghul period, and was a popular sport with the Emperors, who called it "Chougan" . Emperor Akbar, who made it popular in Agra, which was then the capital, was the first of the Moghuls, to introduce certain rules and regulations for this game.

There is evidence on record to show that with the advent of the British Army in India, Polo in its present form was introduced by the officers of a British Cavalry Regiment stationed in the country in the seventies of the last century. Polo was then played on small ponies, as a result of which the game was not of high speed. After world War - I, international rules were framed, which all countries accepted and now it is played under those rules, everywhere.

The Indian Polo Association was formed in the year 1892, a time when there were many clubs, patronized and endorsed by the princes of modern India. Among the most prominent teams were those of Jaipur, Alwar, Bhopal, Bikaner, Hyderabad, Patiala, Jodhpur, Kishangarh and Kashmir were some of the prominent ones. Some of the well - known army teams were those of the Indian and British cavalry Regiments, e.g. : The 15th Lancers, The Central India Horse, and the P.A.V.O. Cavalry. The Inniskilling Dragon Guards, The 17/21st Lancers, The 10th Royal Hussars. In the early years of the last century the greatest contribution towards raising the standard of the game came from Rajputs & Sikhs. Superb horsemen, the members of these teams were also noted for excellence of their stick-work and horse control.

Lassi (yoghurt drink)

Sweet Lassi - £2.95

Salty Lassi - £2.95

Mango Lassi - £3.20

Pint of Lassi Salty or Sweet - £3.95

Jug of Lassi Salty or Sweet - £11.95

Pint of Mango Lassi - £4.20

Jug of Mango Lassi - £12.95

Draught Beers

Tennents 1/2 Pint - £2.25 Pint - £3.95

Cobra 1/2 Pint - £2.55 Pint - £4.25

Bottled Beers

Kingfisher / Cobra / Peroni - £3.25

All other Bottled Beers / Ciders - £2.95

Wines

House Small (175ml) - £4.75

House Large (750ml) - £5.95

Craft - £9.95

Soft Drinks

All Soft Drinks (Regular) - £1.95

All Soft Drinks (Pint) - £2.95

Mixer Bottle - £1.65

Liqueurs, Malts & Spirits

Tia Maria
Malibu
Midouri
Glayva

Drambuie
Cointreau
Peach Schnapps
Baileys
Amerretto

Smirnoff Vodka
Gordon,s Gin

Famous Grouse
Bicardi

All the above - £2.95 (25ml)
Mixers - £1.65

Glenfiddich
Laphroaig
Aberlour
Oban
Lagavulin
Glengoyne
Bunnahabhain
Black Label
Bushmill
Canadian Club

Talisker
Glenmorangie
Glenlivet
Glenmoray
Highland Park
Macallan
Chivas Regal
Antiquary
Jim Beam
Southern Comfort

All the above - £3.50 (25ml)

Finest Cognacs

Courvoiser V.S. - £3.95

Hennessy - £3.95

Janneau- £3.95

Martel V.S. - £3.95

Courvoiser V.S.O.P. - £4.95

Hine Rare V.S.O.P. - £4.95

Remy Martine V.S.O.P. - £4.95

Martell X.O. - £9.95

FOR THE CONNOISSEUR

PORT & MADEIRA

John Graham's family of Oporto is well known and his expertise in selecting and blending wines is clearly shown in his vintage character crushed ports. Their Port is Stunning

Finest Vintage Character - £3.95

Dry Vintage Port - £3.95

Another great name in the wine trade of Scottish descent, James Graham, 6th Laird of Letter in Banffshire went to Madeira in 1742 and set up a wine business. His younger brother Alexander served as a volunteer in Bonnie Prince Charlie's Life Guard and fought at Culloden. He then took refuge in Madeira. Their descendants still own their firm to this day.

Dum Pukht Cuisine

Mughuk Emperors unique method of cooking from Samarkand (Uzbekistan)

THE FOOD OF THE MOGHUL EMPERORS
WHO BUILT THE TAJ MAHAL

For the last 200 years the Moghul Emperors family have been eating this food in India. The Moghul Emperors came from the Golden City of Samarkand in Uzbekistan where they were the Royal Family.

They came to India, tasted the spicy Indian cooking which they enjoyed but they brought with them a very superior method of cooking called DUM PUKHT, They requested their family chef to create a new dish using the best of Indian spices and introduce their own spices from Samarkand... that was how Bum Pukht was created

THERE IS A DIFFERENCE IN THE COOKING OF
DUM PUKHT AND TRADITIONAL FOOD.
THERE IS ONE SAUCE OR GRAVY WHICH S USED IN ALL
TRADITIONAL DISHES BUT IN DUM PUKHT FOOD EVERY
DISH HAS ITS OWN INDIVIDUAL SAUCE.
WITH DUM PUKHT, BRITISH INDIAN FOOD FOR THE FIRST
TIME IN COOKED WITHOUT ARTIFICIAL COLOURING.

PLEASE NOTE

Most of our dishes contain nuts, and are prepared in an environment where nuts are used and stored. Please let your server know if you have any other allergies

DUM PUKHT STARTERS ARE EITHER COOKED OVER A GRIDDLE OR IN THE TANDOOR (CLAY OVAN)

STARTERS

Dhungar Machli Tikka

Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, then roasted in the tandoor

£7.95

Murgh Chandi

marinated chicken chunks with mace, cardamon, lemon juice, garlic and ginger then cooked with sesame seeds and breadcrumbs

£8.95

Raghra Tikka Chaat

Mohi Tawa fried potato cakes filled with asafetida and jeera tempered peethi of peas and dried fruit, served with contrasting chutney sweet & sour yoghurt, saunth and mint

£4.95

King Prawn Butterfly

Battered king prawns displayed in a bed of creamy sauce

£8.95

Chilli Papper Tarka

Grilled peppers stuffed with spicy sweet & sour sauce cooked with the choice of BBQ chicken, prawns or chick peas

£6.95

Paneer Ka Khaas Tikka

Cubes of paneer imbued with shahi jeera, wrapped in a green peppercorn and raw mango enriched batter and glazed golden in the tandoor

£5.95

Pahardhi Karela

Fresh mint, green chillies, coconut, fresh lemon and a touch of olive oil served with salad & yoghurt

£7.95

DRINKS

FOR HOME GAMES

All these dishes served with seasonal salad & French Fries

- Fried Scampi - £9.95
- Chicken Keiv - £9.95
- 9oz Sirloin Steak- £15.95
- Various Omelettes - £8.95
- Haddock - £9.95
- Portion of Chips - £2.25

RELISHES AND CHUTNEYS

- Mixed Pickle - £1.95
- Spiced Onions - £1.95
- Mango Chutney- £1.95
- Poppadom - £1.10
- Cool Raita - £2.20
- Green / Mixed salad - £2.50

Mixed Thali of Pickles, Spiced Onions, Mango Chutney - £4.95

TRADITIONAL RICE

- Steamed Basmat Rice - £2.75
- Fried Rice - £2.95
- Mushroom Rice - £3.50
- Club Special Rice - £3.95

TRADITIONAL BREADS

- Plain Nan Bread - £2.95
- Garlic Nan - £3.25
- Pashwari Nan - £3.50
- Mince Nan - £3.50
- Chilli Cheese Nan - £3.50
- Chapati - £1.50
- Tandoori Chapati - £1.95
- Paratha - £2.75
- Vegetable Paratha - £3.50

KIDS MENU

- Chicken Keiv & Chips - £6.95
- Scampi & Chips - £6.95
- Chicken Nuggets & Chips - £6.95
- Fish & Chips - £6.95
- Chicken Curry or Chicken Korma - £6.95
- Speciality Curry - £6.95

and ICE CREAM for afters included in the price

TRADITIONAL STARTERS

- Chicken Pakora - £5.95
- Amar Shahi Machi - £6.95
- Mushroom Pakora - £4.95
- Vegetable Pakora - £3.95
- Cauliflower Pakora - £4.95
- Aubergine Pakora - £4.95
- Mix Pakora - £5.95
- Paneer Pakora - £6.95
- Garlic or Spicy Mushrooms - £5.50

Dosa / Puris - £5.95

Mushroom, chicken, chick peas, or prawn served with sweet & sour sauce on an Indian pancake

Samosa Duo - £5.95

Choice of mince & spicy vegetables served with sweet & sour chick peas

Prawn Cocktail - £4.75

Prawn in Marie Rose sauce

Soup of the day - £4.25

TANDOORI STARTERS

Mixed Tikka - £6.95

chicken, lamb and chicken chaat

Chicken Tikka - £5.50

Lamb Tikka - £6.95

Tandoori King Prawns - £8.95

Seekh Kebab - £5.95

Chicken Chaat - £4.95

Hababi Lamb Chops - £8.95

Mixed Platter - £6.95 per head

includes: Pre-starter - Ragara Tikki Chaat - Aloo Tikki
Starters: Mix Pakora, Chicken Chaat,

MAIN COURSES

All main courses are served a choice of fried or steamed rice and fresh salad

Murgh (Chicken)

Murgh Laziz

Exquisite Punjabi Country Foyre of chicken tikka, in a spicy garlic masala with ginger, onions and tomatoes with a tempering of crushed coriander seeds and crispy red hot chillies

£15.95

Murgh Lababdar

The perennial favourite marinated and tandoor grilled tikka of chicken, simmered in satin smooth tomato gravy, made heady with juices of roasted meat and redolent of kasoori methi

£15.95

Murgh Massalum Okra

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£15.95

Gosht (lamb)

Koh-E-Avadh

The Mughlia cuisine speciality of cubed lamb in a velvety ginger, garlic laced browned onion gravy. Fragrant with sunflower seeds, mace, green cardamoms and kewada water
Rich in taste and rich in tradition

£15.95

Murgh Akbari

Combination of chicken tikka & lamb mince cooked in sunflower seeds, fresh coriander minced green chillies, and Chef,s special spices

£15.95

Balti Butter Masala

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£15.95

Sabzazer-E-Chaman (Vegetarian)

Paneer Butter Masala

Spicy Paneer Tikka simmered in a silky smooth gravy of tomatoes flavoured with garam masala and kasoori methi

£14.95

Dum Pukht Entman (breads)

Padina Paratha

Whole wheat flour bread layered with butter & topped with a tangy mint & mango powder

£3.95

KORMAS

Each region of India presents a different korma
We do several Kormas based in different regions on India

Mughali Korma

A rich creamy dish prepared using fresh cream and mild spices, crushed almonds and cashewnuts

Kashmiri Korma

made in Yoghurt and saffron mild with pineapples, peaches or mangos and cloves

Ceylonese Korma

Creamed coconut is used in this preparation with ground cumin and cloves

Punjabi Korma

Korma sauce cooked with fresh green chilli and coriander

Chicken - £9.95

Chicken Tikka - £11.95

Lamb - £10.95

Lamb Tikka- £12.95

Prawn - £10.95

King Prawn - £15.95

Vegetable - £8.95

KARAHI

Karahi is a traditional rural cast iron pot. The shape being such that the ingredients can be sauteed without losing flavour, a unique utensil of North India , We compile into the traditional and prepare this folk dish with the subtlety it deserves

Karahi Chicken Bhuna - £9.95

Karahi Chicken Tikka Bhuna - £11.95

Karahi Lamb Bhuna - £10.95

Karahi Lamb Tikka Bhuna - £12.95

Karahi Prawn Bhuna- £10.95

Karahi King Prawn Bhuna - £15.95

Karahi Vegetable Bhuna - £8.95

CLUB SPECIALITIES

Chicken Tikka Balti

Tikka of chicken cooked in Shahi Jeera flavour masala, peppers, onions, and a karahi sauce giving the dish a crunchy texture

£9.95

Kerla Chicken Molee

A popular dish of south India and Ceylon. Chicken cooked with a roasted coconut and blended into a rich sauce with creamed coconut and ground cashewnuts, giving an excellent dish

£9.95

Chicken Tikka Garam Masala

Barbequed chicken combined with three sets of masalas - whole spices dry roasted and enriched with fresh garlic, ginger and coriander

£9.95

Red Fort Delicacy

Almonds, ground cashewnuts, sultanas, fresh cream and some rare mild ground herbs, mild smooth and fresh in taste

£9.95

Chicken Tikka Pista Pasanda

A rare recipe Korma, made with fresh cream, tomatoes and ground cashewnuts and pistachios

£9.95

Chicken Hot Yoghurt Medley

Both cool and hot with yoghurt, turmeric, tomatoes and an abundance of fresh chillies

£9.95

Chicken Pardesi

Fresh spinach mushrooms, diced onions cooked with garlic, ginger and coriander

£9.95

Chicken Sharabi

Whiskey simmered in a medium hot sauce with jalapeno chillies, balti sauce and fresh garlic and ginger

£9.95

Chicken Nashedar

Brandy cooked with capsicums, onions, herbs and spices

£9.95

Lamb with Mint and Yoghurt

Tender lamb with cumin, coriander & an abundance of fresh mint, finished with yoghurt garnished with onion rings

£9.95

SIZZLING TAWAS

Served with basmati rice and fresh green salad. Sizzling special dish prepared with diced onions, peppers, mushrooms, grounded green chillies, fresh herbs and spices on a bed of onions and coriander

Vegetable Tawa - £12.95

Chicken Tawa - £13.95

Lamb Tawa - £14.95

Salmon Tawa - £17.95

King Prawn Tawa - £18.95

TANDOORI SPECIALITIES

King prawn, chicken or lamb marinated in yoghurt. Base sauce spiced with our own special freshly ground masalas and herbs and then cooked evenly on skewers in our clay oven

All these dishes served with basmati rice, crispy salad and gravy of desired strength.

Chicken Tikka - £13.95

Lamb Tikka - £14.95

Tandoori Chicken - £14.95

Tandoori Salmon - £17.95

King Prawn Tandoori - £19.95

Tandoori Mix - 19.95

Lamb Chop Tandoori - £18.95

BIRYANI

A grand festive dish of Moghul origin, prepared from basmati rice, cooked in ghee with delicate herbs and spices served with gravy curry

Chicken - £11.95

Lamb - £12.95

Prawn - £12.95

Vegetable - £10.95

King Prawn - £16.95

Club Special - £15.95

(a combination chicken, lamb and prawns)

POPULAR DISHES

Each dish below can also be prepared with the following:

VEGETABLE - £1.00 LESS - PRAWN - £1.50 EXTRA
LAMB - £2.00 EXTRA - KING PRAWN - £4.95 EXTRA

Chicken Curry

By far the most popular dish sold in Indian restaurants in the early days of Indian food in the west
£8.95

Chicken Dhansac

A lentil based dish with Parsee origin
£8.95

Chicken Dopiazza

Chicken cooked with diced onions
£8.95

Chicken Patia

A sweet and sour Parsee dish originating from Persia
£8.95

Chicken Kashmiri (Curry or Korma)

A fruity dish with choice of pineapple, peaches or mango
A mild and creamy dish
£8.95

Chicken Rogan Josh

Rogan Josh gets its name from its rich, red appearance which in turn is delivered from tomatoes, paprika and red chilli
£8.95

Chilli Ginger Chicken with Spinach leaf

A combination of chicken and spinach is indeed a subtle blend of flavours, for this reason minimum spicing is used so as not to mask the intrinsic flavour of the ingredients
£10.95

Chicken Lal Zall

not for the faint hearted
a hot vindaloo style curry that is hot and spice
£9.95

VEGETABLE SELECTION

Mushroom Paneer Bhuna - £8.95

Paneer Makhni - £8.95

Saag Paneer - £8.95

Aloo Gobi Bhoona - £8.95

Mixed Vegetabla Bhuna - £8.95

Indian Vegetable Bhuna - £8.95

Bombay Potato - £8.95

Tarka Daal - £8.95

Daal Makhni - £8.45

Bhind Bhaji (lady fingers) - **£8.95**

Saag Aloo - £8.95

Kabli Channa (chick peas) - **£8.95**

AVAILABLE AS SIDE DISHES FOR £1.00 LESS

CLUB SPECIALITIES

Each dish below can also be prepared with the following:

VEGETABLE - £8.95 - PRAWN - £1.95
LAMB - £12.00 - KING PRAWN - £15.95

Chicken Jaipuri

Special recipe from Jaipur, a semi dry dish prepared from tender pieces of barbequed chicken, cooked with ground onion, green peppers, mushrooms, fresh herbs and Indian spices
£11.95

Chicken Masaledar

Tender pieces of barbeque chicken tikka simmered and cooked in piquant sauce with tomatoes and mango chutney
£10.95

Chicken Malaidar

Tender pieces of barbeque chicken tikka simmered and cooked in piquant sauce
£10.95

Parsee Chicken Speciality

A famous parsee wedding dish, lavishly garnished with spiced urri daall (lentils and fresh herbs) a superb dish
£10.95

South Indian garlic Chilli Chicken

Barbeque chicken tikka cooked in fresh garlic, chilli sauce with fresh coriander and a touch of crispy red chilli
£10.95

Jalfrezi Chicken

Chicken Tikka Pieces cooked with fresh ginger, chilli and fresh coriander leaves in garlic dressing with a touch whole Kala Jeera (cumin seed)
£10.95

Achari Chicken

A speciality from Hyderabad. Pieces of chicken marinated and cooked in a tantalising pickle masala laced with whole green chilli
£10.95

Chicken Tikka Masala

marinated chicken pieces cooked in a clay ovan and prepared in a combination of yoghurt and coriander sauce
£10.95

Chicken Tikka Chasni

Although sweet & sour is mostly associated with Chinese, the south Indians have also developed their own version using honey for sweetness and lime for sourness
£10.95

Chicken Makhni Masala

Chicken tikka from tandoor then immersed in a spiced butter sauce
£10.95